

Hospitality

Service Industries Skills Council Ltd

Occupation: Slow Food Chef

Job Description: employees are qualified chefs who also perform supervisory or team leading roles a kitchen, including supervising the preparation and cooking of a variety of dishes, designing menus, monitoring costs and maintaining quality control. They ensure current resources are used effectively to carry out improvements, including those that will reduce the negative environmental impacts of work practices - for example using green energy. The Slow Food movement was founded as a resistance movement to combat 'fast food'. It aims to preserve cultural cuisines and associated food plants and seeds, domestic animals and farming within an ecoregion.

Qualification: THH31502 Certificate III in Hospitality (Commercial Cookery)

This qualification reflects the role of individuals who apply a broad range of operational competencies in varied contexts, using some discretion and judgement. They may provide technical advice and support to colleagues.

The Hospitality THH02 Training Package guidelines, with the incorporation of an elective that deals with the preparation and produce of value added products have been applied to create this occupational profile:

31 Units Required	
Core Units	
THHCOR01B	Work with colleagues and customers
THHCOR02B	Work in a socially diverse environment
THHCOR03B	Follow health, safety and security procedures
THHHCO01B	Develop and update hospitality industry knowledge
THHGHS01B	Follow workplace hygiene procedures
THHBKA01B	Organise and prepare food
THHBKA02B	Present food
THHBKA03B	Receive and store kitchen supplies
THHBKA04B	Clean and maintain kitchen premises
THHBCC01B	Use basic methods of cookery
THHCCH01A	Prepare, cook and serve food (holistic unit)
THHBCC02B	Prepare appetisers and salads
THHBCC03B	Prepare stocks, sauces and soups
THHBCC04B	Prepare vegetables, eggs and farinaceous dishes
THHBCC05B	Prepare and cook poultry and game
THHBCC06B	Prepare and cook seafood
THHBCC07B	Select, prepare and cook meat
THHBCC08B	Prepare hot and cold desserts
THHBCC09B	Prepare pastry, cakes and yeast goods
THHBCC10B	Plan and prepare food for buffets
THHBCC11B	Implement food safety procedures
THHBCAT01B	Prepare foods according to dietary and cultural needs

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Business Skills Victoria was contracted by Construction and Property Services Industry Skills Council (CPSISC) to develop Go-Green Australian Apprenticeships Sample Training Programs across the industry sectors. The Sample Training Programs use some of the available elective units in the National Training Framework within the nominated Training Package guidelines. Other unit options are available for all the nominated occupations (see NTIS or contact the AAT Info Service or the appropriate Industry Skills Council for more options.)

Cont. Slow Food Chef

THHBCC13B	Plan and control menu-based catering
THHGGA01B	Communicate on the telephone
THHGCS02B	Promote products and services to customers
THHGCS03B	Deal with conflict situations
THHGTR01B	Coach others in job skills
THHCCH02A	Prepare, cook and serve food for menus (holistic unit)
Elective Units Selected	
THHBCAT03B	Transport and store food in a safe and hygienic manner
THHBCAT01B	Prepare foods according to specific dietary needs
MTMR308A	Prepare and produce value added products